



DELHI BAKERY SCHOOL

HANDS ON CLASSES

Start Your Own:

Cafe

Bakery

Home Baking

Address: 370, 1st Floor, Kohat Enclave, Pitampura, New Delhi-
110034
9971601026



WHY BAKERY CLASSES ARE MUST FOR EVERY BAKERY OWNER & HOME BAKER?

Where Do Home Bakers Lack?

In our country, where bakery is not our regular food habit unlike Western world, so this would mean that neither are we used to baking them in our kitchen. So, this restricts their basic knowledge & understanding on Ingredients & Techniques & Temperatures & Baking Durations.

Where the bakery products are reaching new heights in Textures, Flavours and New Concepts, home bakers are still stuck in basic problems like:

- 1) Sinking of product.
- 2) Over Cooked & Under Cooked.
- 3) Dark Colour & Light Colour.
- 4) Softness & Hardness.

What Problems Do Bakery Owners Face?

- 1) Chef Dependency
- 2) Not Having Own Recipe & Standard Operation Procedure (SOP)
- 3) Lack of Knowledge of Ingredient
Lack of in-depth understanding about ingredients and their behaviour in different combination prevents in understanding as why an existing recipe is designed in particular & also they are way but will help them to develop their own recipes.
- 4) Lack of Knowledge of Baking Techniques
- 5) Lack of Knowledge Of Tools & Equipment & Machineries
- 6) Lack of Knowledge of Packaging & Presentation of Baked Products
- 7) Lack of Knowledge of Costing
A good baker must understand to use the right ingredients which would justify the final products. This will result in both reducing & increasing the cost.

A Bakery Course certainly helps in overcoming all these problems.



FOUR MONTH PROFESSIONAL PROGRAM (FOR STUDENTS WHO WANT TO OPEN BAKERY & CAFE)

<u>S.No</u>	<u>Courses</u>	<u>Days</u>	<u>Fees</u>
1)	Doughnut	2	4000
2)	Desserts	2	4000
3)	Muffins & Cupcakes	2	4000
4)	Brownies	2	5000
5)	Macarons	2	5000
6)	Cheese Cakes	3	6000
7)	Pies & Tarts	3	6000
8)	Travel Cakes	3	6000
9)	Puffs & Patties	4	8000
10)	Pastries	4	8000
11)	Entremet	4	20000
12)	Cookies	5	9000
13)	Chocolates	5	12000
14)	Cafe Course	18	40000
15)	Cake Master Course	23	40000
Total		82	177000
Discount		20%	35400
Nett			141600

SIX WEEKS PROGRAM (FOR STUDENTS WHO WANT TO OPEN BAKERY)

<u>S.No</u>	<u>Courses</u>	<u>Days</u>	<u>Fees</u>
1)	Travel Cakes	3	6000
2)	Cookies	3	6000
3)	Puffs & Patties	4	8000
4)	Pastries	4	8000
5)	Cake Master Course	23	40000
Total		37	68000
Discount		10%	6800
Nett			61200



HOME BAKER PROGRAM (FOR STUDENTS WHO WANT TO START AS HOME BAKER)

<u>S.No</u>	<u>Courses</u>	<u>Days</u>	<u>Fees</u>
1)	Brownies	2	5000
2)	Cheese Cake	3	6000
3)	Travel Cakes	3	6000
4)	Cookies	3	6000
5)	Cake With Icing	4	8000
Total		15	31000

INDIVIDUAL PROGRAM (FOR STUDENTS WHO WANT TO DO LIMITED COURSES)

<u>S.No</u>	<u>Coursess</u>	<u>Days</u>	<u>Fees</u>
1)	Doughnut	2	4000
2)	Desserts	2	4000
3)	Muffins & Cupcakes	2	4000
4)	Brownies	2	5000
5)	Macarons	2	5000
6)	Puffs & Patties	4	8000
7)	Cheese Cakes	3	6000
8)	Pies , Tarts & Quiche	3	6000
9)	Swiss Roll	3	5000
10)	Travel Cakes	3	6000
11)	Cookies	3	6000
12)	Sour Dough Bread	4	12000
13)	Bread Course	4	8000
14)	Entremet	4	20000
15)	Pastries	4	8000
16)	Croissant & Danish Pastry	5	15000
17)	Chocolates	5	12000
18)	Chocolates Panning	8	10000
19)	Cafe Course	18	40000
20)	Artisanal Bread Cafe Course	14	65000
21)	Cake With Icing	4	8000
22)	Cake Master Course	23	40000
23)	Pizza Course	3	12000
24)	Neapolitan Pizza	4	25000
25)	Fondants Master Course	10	40000



CAKE COURSES



CAKE MASTER PROGRAM – 23 DAYS

Day	Particulars	Sponge	Shape	Type
1	Nozzle	-	-	-
2	Nozzle	-	-	-
3	Garnishing	-	-	-
4	Garnishing	-	-	-
5	Sponge Making	Vanilla	Round	-
6	Sponge Making + Creaming Round	Vanilla	Round	-
7	Creaming Round + Fault Line	Vanilla	Round	-
8	Pineapple Cake	Vanilla	Round	Covered
9	Black Forest Cake	Chocolate	Round	Covered
10	Fruit Cake	Vanilla	Round	Covered
11	Number Cake	Vanilla	Na	Covered
12	Coconut & Strawberry Cake	Vanilla	Round	Covered
13	Tiramisu	Vanilla	Round	Covered
14	Chocolate Cake	Chocolate	Round	Covered
15	Truffle	Chocolate	Round	Covered
16	Creaming Square	Vanilla	Square	-
17	Opera	Vanilla	Square	Cutting
18	Nougatine	Vanilla	Square	Covered
19	Photo Cake	Vanilla	Square	Covered
20	Red Velvet	Red Velvet	Heart Shape	Covered
21	Doll Cake	Vanilla	Doll	Covered
22	Wedding Cake	Vanilla	Square	Covered
23	Miscellaneous	-	-	-

Duration 23 Days @ 3.5 Hours Per Day = 77 Hours Plus

Timings : Morning 10 Am To 2.00 Pm

Timings : Evening 2 Pm To 6.00 Pm

Fees : 40000/-

Objective:

The course is designed for students who want to practice at length under guidance with all necessary ingredients and equipments. It will expediate the process of mastering the cake making.



CAKES WITH ICING & DECORATION- 4 DAYS

Sponge Making:

Vanilla
Chocolate
Red Velvet

Chocolate Garnishing

Cake Making:

Doll Cake
Wedding Cake
Red Velvet Cake
Cappuccino Cake
Black Forest Cake
Chocolate Truffle Cake
Caramel Cake
Pineapple Cake
Cappuccino Cake



Glazing:

Gel Icing
Chocolate Glaze
Marble Glaze
Caramel Glaze

Dripping Effect

Students will make two cakes individually of their choice & One "2 Tier wedding cake" jointly with another student.

Rs 8000/-



FONDANT MASTER COURSE – 10 DAYS

- Day 1 Flowers (Carnation, Peony, Etc & Animal Figures- Giraffe, Lion, Cat, Bear, Monkey Etc)
- Day 2 Articles - Cars, Bow, Rainbow and Many More
- Day 3 Human Figures
- Day 4 Human Figures
- Day 5 Dummy Covering - 2-3 Times Plus Previous Revision (Round + Square)
- Day 6 Dummy Covering - 2-3 Times Plus Previous Revision + Frosting (Hexagon)
- Day 7 Real Cake Covering - 2 Times + Frosting For Next Day (Round)
- DAY 8 Real Cake Covering - 2 Times + Frosting For Next Day (Square)
- DAY 9 Real Cake Covering - 2 Times (Hexagon)
- DAY 10 Final Assembling



Duration 10 Days @ 8 Hours Per day = 80 Hours Plus

Timings: Morning 10:00 Am TO 6:00 Pm

Rs 40000/-

Objective:

The course is designed for students who want to practice at length under guidance with all necessary ingredients and equipments. It will expediate the process of mastering the Fondant making.



CAFE COURSES

CAFE COURSE – 18 DAYS

- **Pizza**
 - : Thin Crust Pizza (Multiple flour)
 - : Thick Crust Pizza (Cold Fermentation)
 - : Regular Pizza Market Style (Quick Method)
 - : Garlic Bread

Pizza Sauce

 - : Indian Tomato Sauce (Cooking Method)
 - : Italian Tomato Sauce (No Cooking Method)
 - : Red Bell Pepper Sauce (Grilling Method)
 - : Pesto
- **Burgers Buns with**
 - : Regular Patty
 - : Beans Patty
 - : Mushroom Patty
 - : Corn Spinach Patty
- **Pull Apart**
- **Stuffed Soft Bread**
- **Korean Buns**
- **Grilled Sandwich**
- **Sub Loaf**
- **Vada Pav**
- **Bao Buns**
- **Panini**
- **Shokupan (Milk Bread- Yudane/ Tangzhong)**
- **Pasta**
 - : Penne with Red Sauce
 - : Fusilli With White Sauce
 - : Aglio E Olio
- **Salads**
 - : Cold Salad
 - : Som Tam
 - : Russian
- **Mocktails**
 - : Mojito
 - : Grape Fruit
 - : Grenadine
 - : Passion Fruit
- **Shakes**
 - : Amaretto
 - : Caramel
 - : Hazlenut
- **Coffee**
 - : Hot Coffee (Beans)
 - : Cold Coffee (Beans)



Rs 40000/-

ARTISANAL BREAD CAFE COURSE – 14 DAYS

- Pizza
 - : Thin Crust Pizza (Greek Style)
 - : Pinsa Romana (Cold Fermentation)
 - : Garlic Bread

- Pita with
 - : Hummus
 - : Falafel
 - : Muhammara

- Ciabatta Sandwich
- Focaccia Sandwich
- Bagel
- French Baguette
- Sourdough

- Pasta
 - : Penne with Red Sauce
 - : Fettuccine with Alfredo Sauce
 - : Spaghetti (Aglione E Olio)

- Salads
 - : Caprese
 - : Farfalle Pesto
 - : Tzatziki

- Mocktails
 - : Mojito
 - : Grape Fruit
 - : Grenadine
 - : Passion Fruit

- Shakes
 - : Amaretto
 - : Caramel
 - : Hazelnut

- Coffee
 - : Hot Coffee (Beans)
 - : Cold Coffee (Beans)



Rs 65000/-



PIZZA COURSES



PIZZA COURSE- 3 DAYS

PIZZA BASE

- Regular Pizza Market Style (Quick Method)
- Thin Crust Pizza (Multiple flour)
- Thick Crust Pizza (Cold Fermentaton)
- Garlic Bread

PIZZA SAUCE

- Indian Tomato Sauce (Cooking Method)
- Italian Tomato Sauce (No Cooking Method)
- Red Bell Pepper Sauce (Grilling Method)
- Pesto

Rs 12000/-



NEAPOLITAN PIZZA COURSE- 4 DAYS

A Pizza which we believe, you must bake 10 times with us & 1000 times by yourself before you perfect it

PIZZA DOUGH

- Authentic Italian Way Neapolitan dough using 00 Caputo Flour

PIZZA SAUCE

- Indian Tomato Sauce (Cooking Method)
- Italian Tomato Sauce (No Cooking Method)
- Red Bell Pepper Sauce (Grilling Method)
- White Sauce

MOZZARELLA

- You would learn making of Fresh Mozzarella

CALZONE

Rs 25000/-





BREAD COURSES



SHORT TERM BREAD COURSE – 1 (4 DAYS)

<u>S.No</u>	<u>BUNS</u>	<u>Days</u>	<u>Fees</u>	<u>Flour Type</u>
1)	Burger Buns	1	2000	All Purpose
2)	Multigrain Loaf	1	2000	All Purpose
3)	Pizza Base	1	2000	All Purpose
4)	Soft Bread Roll	1	2000	All Purpose
	Total	4	8000	

SHORT TERM BREAD COURSE – 2 (4 DAYS)

<u>S.No</u>	<u>BUNS</u>	<u>Days</u>	<u>Fees</u>	<u>Flour Type</u>
1)	Pao Buns	1	2000	All Purpose
2)	Footlong	1	2000	All Purpose
3)	Sandwich Loaf	1	2000	All Purpose
4)	Pull Apart	1	2000	All Purpose
	Total	4	8000	



SOUR DOUGH BREADS



SOUR DOUGH BREAD – 4 DAYS

- Sour Dough Bread Using T 65 / T 150 Flour

Students would be making Sour Dough for 4 consecutive days to ensure that they perfect it under our guidance.

Rs 12000/-





VIENNOISERIE

VIENNOISERIE – 5 DAYS

- **CROISSANTS**

Croissant using T 55 French Style Flour



- **DANISH PASTRY**

Danish Pastry using T 55 French Style Flour



- **PAIN AU CHOCOLAT**

Pain Au Chocolat using T 55 French Style Flour



- **TISSUE BREAD**

Tissue Bread using T 55 French Style Flour



Students would be making for 5 consecutive days to ensure that they perfect it under our guidance.

Rs 15000/-



TWO DAYS COURSES

DOUGHNUTS & BERLINERS- 2 DAYS

- Caramel Glazed Doughnuts
- Orange Glaze Doughnuts
- Chocolate Glazed Doughnuts
- Sugar & Cinnamon Doughnuts
- Sugar & Ginger Doughnuts
- Berliners

Rs 4000/-



DESSERTS- 2 DAYS

VERRINES

- Fruit Trifle
- Banoffee Pie Jar
- Black Forest Pudding
- Double Chocolate Mousse Jar
- Red Velvet Jar
- Chocolate Orange

GLASS

- Pineapple Panna Cotta
- Honey- Nuts Baked Yogurt

Rs 4000/-



MUFFINS & CUPCAKES- 2 DAYS

MUFFINS

- Vanilla Muffin
- Banana & Walnut Muffin
- Coffee & Chocolate Muffin

CUP CAKES

- Lemon & Blueberry Cupcake
- Dark Chocolate Cupcake
- Red Velvet Cupcake

Toppings:

Cream Cheese Frosting

Truffle

Rs 4000/-





BROWNIES- 2 DAYS

- Hazlenut/Nutella Brownie
- Red Velvet Brownie
- Walnut Brownie
- Peanut Brownie
- Crinkle Brownie

Rs 5000/-



MACARONS- 2 DAYS

- Rasmalai
- Chocolate
- Pan Masala
- Bubble Gum
- Tangy Orange

Rs 5000/-





THREE DAYS COURSES

PIES, TARTS & QUICHES- 3 DAYS

- Spinach & Mushroom Quiche
- Apple Pie Tart
- Lemon Tart
- Chocolate Tart
- Pineapple Crumble
- Banana Forest Tart
- Fruit Tart

Fillings:

Apple Pie Filling

Toffee Caramel Filling

Custard Filling

Chocolate Filling

Spinach & Mushroom Filling

- Sweet Paste

Rs 6000/-



CHEESE CAKE- 3 DAYS

- Strawberry Cold Cheese Cake
- Mango Cold Cheese Cake
- Passion Fruit Cold Cheese Cake
- Blueberry Cheese Cake
- Chocolate Cheese Cake

Rs 6000/-



SWISS ROLLS- 3 DAYS

- Mango Swiss Roll
- Strawberry Swiss Roll
- Chocolate Swiss Roll
- Mixed Fruit Swiss Roll
- Coconut Pistachio Swiss Roll

Rs 5000/-





COOKIES COURSE – 3 DAYS

DROP COOKIES

- Cashew Butter Cookies
- Choco Chip Cookies
- Nutella Filled Cookies
- Choco Fudge Cookies
- Choco Cream Cheese Cookies
- Peanut Butter Cookies



REGULAR COOKIES

- Multigrain Seeds Cookies
- Almond Cookies
- Crispy Oats Cookies
- Healthy Cranberry Cookies
- Coconut Cookies
- Ajwain Cookies



Rs 6000/-

TRAVEL CAKES COURSE- 3 DAYS

- Pistachio Cake
- Fruit Cake
- Chocolate Cake
- Swirled Ring Cake
- Banana & Walnut Cake
- Plum Cake
- Date & Walnut Cake
- Pineapple Upsidedown Cake
- Mava Cake
- Waldorf Cake



Rs 6000/-



4 DAYS COURSES



PALMIERS, PUFFS AND ROLLS- 4 DAYS

- Palmiers
- Cream Rolls
- Masala Twist
- Vols-Au- Vent
- Vegetable Patties
 - Aloo Patties*
 - Mushroom Patties*
 - Paneer Patties*

Rs 8000/-



PASTRIES- 4 DAYS

- Intense Pastry
- Opera Pastry
- Pineapple Coconut Pastry
- Red Velvet Pastry
- Tiramisu Pastry
- Truffle Pastry

Rs 8000/-





5 DAYS COURSES

CHOCOLATES- 5 DAYS

- Kit Kat
- Fruit & Nuts
- Butterscotch
- Magical Marie
- Arabian Mystique
- Ferrero Rocher
- Crackle Chocolate
- Praline Chocolate
- Almond Rocks
- Mix Nuts Rocks
- Mendiante Chocolate
- Branchli
- Printed Chocolate
- Almond Gianduja
- Bonbons

Mango Passion Ganache
Hazlenut Ganache
Pistachio Ganache
Strawberry Ganache
Caramel Filling
Coconut Filling

- Truffle Chocolate
Nutty Butty Truffle
Gulkand
Praline
- Chocolate Bars
Fruit & Nut Bar
Oreo Bars
Rose & Pistachio Bar

Rs 12000/-



ENTREMETS- 4 DAYS

- Strawberry Pistachio Entremets
- Green Apple Milk Chocolate Entremets
- Mango Passion Entremets
- White Chocolate Blueberry Entremets

Rs 20000/-





SINGLE DAY COMMERCIAL COURSES

1)	Atta Biscuits	1	2000
2)	Kaju Pista Biscuits	1	2000
3)	Nan Khatai	1	2000
4)	Rusk	2	3000